

HOW TO COOK A COARSE DINNER WEARING A DRESS SUIT OR TUXEDO



"COCKTAILS" ARE THE ALPHA AND OMEGA OF AN INFORMAL SUPPER

Harry A. Rodgers Tells How It Is Done and Illustrates by Examples—Gives Recipes of Favorite Drinks and Popular Side Dishes—Also a Menu for Halloween.

WRITING FOR THE SUNDAY REPUBLIC

To cook a course dinner, wearing a dress suit or tuxedo, without soiling an immaculate shirt bosom, is a feat on which H. A. Rodgers, a local business man, prides himself.

Not only does he cook the dinner, but he prepares the material clothed in the same fashion. He peels his potatoes, prepares crispness, manufactures salads and mixes cocktails while garbed in regulation evening dress.

So novel did the undertaking appear to local bohemians that several parties have been held recently at his quarters, over his place of business, on Broadway, near Olive. In each case Rodgers has arranged the meals without getting so much as a touch of material on his shirt bosom, vest or suit.

Clad in a tuxedo, Rodgers prepared a six-course meal last Tuesday evening for three friends who visited him. All objects to the supper, such as black coffee, luncheon and cocktails, were arranged by himself. He peeled the potatoes, mixed the drinks and wound up by making a Welsh rarebit as a side issue, to illustrate the facility with which he can use a chafing dish.

Children, in Southern style, was fried on a sizzle. The Welsh rarebit was prepared in the chafing dish. Coffee was made in a Russian dripper. The meal progressed

as he cooked, each course being served by him as he took it from the stove. At the close he showed no signs of his labors.

Rodgers has fitted up a "den" in the attic of the building in which he is located, and has equipped it with all appliances for such operations, not forgetting a small buffet in which he keeps material for liquid refreshment.

"This 'den' is in the nature of a steam-room, these useful articles prevailing largely in the decorative effect. Though the attic was merely a rough apartment when he first occupied it, he has transformed the rear part into an elaborate reception-room.

By paneling the walls with different colored and stained woods, and by adapting the sloping eaves of the building so as to form alcoves and storage places, he has transformed the place. In one corner a shower bath has been fitted up, an alcove concealing it completely.

Immediately outside the room a gas stove has been installed. By stepping outside the room with the necessary utensils, placing them upon the stove and then stepping within the room, the visitors are carried from the fire directly to the guests of the evening, the dining table being located scarcely ten feet away.

While the meals are altogether informal and are prepared only by invitation from the host, who takes this form of entertaining his friends occasionally, they have already become quite a feature.

Speaking of the matter last week Rodgers said:

"I have always made an art of this thing of informal cooking, as I believe it is one of the things by which a man can afford the best kind of impromptu entertainment to his friends. Seeing the dining fashion in which some used chafing dishes, I worked up with that utensil. Once in practice, I decided to master cooking more pretentious meals.

"Now I can prepare about as lengthy a menu, without soiling my clothes, as anyone would desire. I brought this up to a fine point by practice at my New York apartments. I used to entertain my friends there—I am a member of the New York Press Club—by taking them over to my rooms and fixing up lengthy meals for them.

"The idea seems to make a hit here and appears to be a complete novelty. Yet it is simple enough. Kitchen utensils do not need to be so clumsy and numerous. With comparatively small equipment, I can prepare a complete supper.

"The whole thing is in learning how to handle the things as well as how to cook, by using long-handled spoons and forks and by having knives sharp and suited in size to the purpose for which they are used. The average knife used in a kitchen is not worthy of the name.

"Have your pans and dishes absolutely clean. That is all that is required to handle the things. Then the proper knack with the utensils, knives and forks will do the rest.

"Cocktails are the Alpha and Omega of an informal supper. Whatever may be thought by some on this point, I believe that they should open and follow an informal meal. A dry cocktail at the commencement of the meal and a sweet one afterwards gives a nice touch to an informal affair.

"For the opening drink, I favor a ham-bro cocktail. This was the favorite aperitif at the San Francisco Press Club, of which I was a member while residing in that city. It is dry and is made as follows:

"Fill a bar mixing glass with ice and put in three dashes of ketchup, one jigger of dry sherry and one jigger of Vermouth. Shake for an instant and strain into whiskey glass with a stuffed olive.

"For an after-dinner cocktail the rainbow fizz is popular. The way I like to mix it is:

"Put half the juice of a lemon in a bar mixing glass, one-half bar spoon of sugar, one jigger of gin, one pony of alcohol, one jigger of cream, the white of one egg. Fill with fine ice, shake well, strain in long glass and fix.

"The abstinence gives a neat taste to this drink. I like this way of mixing it, although it differs somewhat from the manner in which it is generally prepared.

"Another nice drink is a pink-pink cocktail. Various methods of mixing it exist, of course, but I like this method:

"Half jigger of gin and half jigger of cream. Yvette, one dash of lemon juice. Stir and strain into cocktail glass with a cherry. Stir in fine ice, of course.

"The best method of mixing the Southern dream follows:

"Put three dashes of lemon juice and a bar spoon of sugar in a bar mixing glass with fine ice. Add the white of one egg, shake well, strain into cocktail glass and strain on top of cream Yvette. Put into a stem champagne glass.

"These beverages are all right for an informal meal and are somewhat novel. The liquors made them somewhat sweet and heavy, and this puts them in the list which I believe should be used after dinner.

"Now as to a menu for an informal meal. Without getting a single mark on

the clothing, one can cook a dinner of oysters, soup, French fried potatoes, fried chicken and other dishes.

"Before describing the methods of cooking, however, I want to mention a few points. First and foremost, all dinners should commence with an appetizer. Some such dish as deviled sardines, caviare, anchovy, canapés or salmon should introduce the repast.

"Straw cucumbers is a novel and pleasing dish for such an opener. Take a fine cucumber, peel it and put it on ice until it becomes brittle. Then slice in a spiral like peeling an apple. Fill the center with cracked ice, winding the spirals about, serve with French dressing or mayonnaise.

"The chief point about soup is that no one flavor should predominate. Seasoning should be given by a bit of onion, a stick of celery, two or three peppercorns, bay leaf and a little burnt sugar or caramel for coloring. Even in prepared soup or bouillon, which is best for such a meal, this seasoning should be used.

"Now there are one or two little points about a chafing dish that are handy to know. The lamp should not be filled until ready to use it, would alcohol should not be used and the flame should not be blown out, but turned out. The hot-water pan should only be used in cases of necessity, as it delays matters.

USE WOODEN SPOONS

"Wooden spoons should always be used for stirring in a chafing dish. Everything needed should be on the table, measured, the seasoning at hand. One level tablespoonful of butter will cover the bottom of a chafing dish. Too much sherry should never be used while cooking lobster, Newburg or similar dishes, as it makes the meat of the fish tough.

"All dishes should be served from the chafing dish itself. Don't fail to tell your favorite story while serving a chafing dish supper.

"Now that Halloween is approaching, I suggest this following as a suitable menu for a little supper:

"Soup known as gobbler's broth, deviled fingers, fatty rings, chicken and celery salad in mayonnaise, triangles, almond hearts, strawberry jelly crevasses, served with whipped cream, witcher wands, bonbons and coffee.

"For a bachelor's Thanksgiving dinner I suggest the following:

"Anchovy toast, oyster cocktail, green turtle soup, young turkey with cranberry sauce, chestnut boulette, baked tomatoes, potatoes au Gratin, olives, sautéed with Madeira, cooked in a chafing dish, watercress salad with dressing, cheese sticks, pastry sticks, pumpkin fauchonette, lemon ice, hickory-out cake, dumplings, roasted chestnuts, creme de menthe and cigars.

"Now, suppose some rather pretentious dish is cooked, such as broiled turkey, or even when fried chicken is prepared, merit can be added to the occasion by a species of lottery. To prevent any question of who gets the best parts, each part of the dish should have a small number attached, with a toothpick, when placed on the serving dish. Each guest should be handed a small envelope, with a number inside, and the allotment of pieces should follow the numbers held by the guests.

"Now, these menu look rather elaborate, yet they are easily prepared. You can broil chicken over a gas range and cook turkey the same way. You can cook the minor dishes in a chafing dish. The whole thing lies in a sort of knack. As I have said before, soup should be of the prepared kind, but may be seasoned in the chafing dish.

"By using just enough butter or lard



"WELSH RAREBITS ARE BEST PREPARED IN A CHAFING DISH"

in the pan, no danger of spattering the shirt front arises. Pick up the chicken on a long-handled fork and push it off into the pan with a long-handled knife. Turn it by taking it between the two. After a little practice, the trick comes easily, and there is absolutely no danger of soiling so much as the fingers.

"Of course, in preparing a dinner in evening costume, every advantage must be taken to use material already prepared. I can peel potatoes, however, without trouble, can slice them and French fry them in rapid order. Oysters can readily be prepared also.

"This form of entertainment affords a whole evening of amusement to your friends. Watching the preparation of the repast from course to course is interesting in the extreme. The host should mix the cocktails as the meal progresses, serving them at the proper time.

To illustrate his methods, a dinner was served last week. Joe Taylor, the cotton broker of this city, was guest of honor, and E. R. Marshall was associate guest of honor. A six-course dinner was served by Rodgers, the range chafing dish and mixing glasses being called into requisition.

Rodgers wore a new style tuxedo on this occasion, and served rather a simple dinner, compared to those mentioned before. He proved his statement about frying potatoes by preparing a dish of the viands, fried some oysters, served a Welsh rarebit as a side line and mixed the necessary drinks as the meal advanced.

Moreover, he opened the cans in which the relishes came, stating that there was a knack in this same faculty.

Coffee he prepared in a Russian dripper, asserting that drip coffee is the best, as it brings out the flavor of the berry to the greatest advantage.

The engagement is announced of Miss R. H. P. and Albert Diller, the wedding to occur in November.

Miss Elina Plummer of St. Louis is the guest of Mrs. Joseph Crivello in Alton.

Mr. and Mrs. H. G. McKee are entertaining Miss Eugenia McKee of Alton, Kan.

Miss Estelle Harney is visiting in Carrollton, Ill.

Mr. and Mrs. S. R. Gillham are entertaining Mrs. W. G. Hickey of Collinsville, Ill.

Miss Abbie Hunter has returned to Chicago after visiting Mrs. William Graham.

Mr. Paul Johnson has returned to Chicago after visiting relatives in Alton.

Miss Mary Linton has returned to Los Angeles, Cal., after visiting relatives in Alton.

Mr. and Mrs. Frank Rue have returned from Jerseyville.

Mrs. Mary Koste has returned to Louisville, Mo., after visiting Mr. and Mrs. H. H. Hastings in Upper Alton.

Mrs. H. B. Sparks gave a reception Friday afternoon at her home in State street, in honor of Miss W. L. Sparks and E. W. Sparks of New York.

The cadets of the Western Military Academy gave an informal dance and reception Friday evening at the academy in Upper Alton.

Miss Harriet Vismore is entertaining Miss Jessie Burge of Kirkwood, Mo.

Mrs. T. P. Perkes has returned from Decatur, where she was the guest of Mrs. T. B. Spaulding.

Mrs. Thomas J. McInerney is visiting Mrs. J. C. Bramble in Chicago.

Miss Estelle Ballenger of Louisville, Ky., is visiting in Upper Alton.

Mrs. Susan Robinson departed Thursday for San Francisco, Cal.

Miss Martha Leonard departed Monday for Cincinnati.

Mrs. Frank Greene has returned from an extended visit in Western Pennsylvania.

Mrs. John Rice is visiting in St. Louis.

Mrs. A. A. Kendrick is visiting in Chicago.

Miss Elizabeth Coplaner is visiting in Chicago.

Mrs. Philip Schaefer has returned to Carlinville, Ill., after being the guest of Mrs. G. Taylor and H. J. O'Neill in Alton.

Mrs. P. D. Scott of Little Rock, Ark., was a visitor in Jerseyville last week.

Mrs. A. A. Kendrick is visiting in Chicago.

Miss Mabelle Lofthorpe is visiting in Chicago.

Miss Cora Haring has returned from Louisville, Ky., where she spent the summer.

Miss Mae Paul is entertaining Miss Cora Haring of Warren, Mo.

Miss Mabelle Swan is entertaining Miss Dora Hildes of Pittsburg, Mo.

Miss Ada Young entertained Wednesday evening in honor of Miss Anna Plummer of Springfield, Ill.

Mr. and Mrs. H. L. Black left Monday for Chicago.

Miss Jennie McInerney is entertaining the Misses Alice and Edith Cummings of St. Louis.

Mrs. Charles Medigades of Wichita, Kan., is visiting in Alton.

Mrs. John Klauer are visiting in Chicago.

Mrs. Carl Verreth departed Tuesday for a visit in St. Louis.

Miss Marie Wood has returned to Jacksonville, Ill., after visiting Miss Bonde.

Miss Alice McDaniels of Helena, Mont., is visiting Mrs. Sarah Allen in Upper Alton.

Mrs. Herman Cole of Upper Alton entertained at cards Friday afternoon at her home in Lexington, Mo.

Mrs. J. Daniels has returned from Evanston, Ill.

Mrs. Eliza Johnson has returned from an extended visit in Mesoria, Ill.

Mrs. J. T. Nicholson is entertaining Mrs. Benjamin Foster of Jerseyville.

Mrs. A. A. Shobe of Jerseyville is entertaining Mrs. Will Hamilton of Chicago.

Miss Anna White of Jerseyville, was a visitor in Alton last week.

Mr. and Mrs. J. H. Hume have returned to Alton, Mo., after visiting with Mr. and Mrs. E. A. Meyers in Jerseyville.

Mrs. George D. Locke of Jerseyville was a guest of friends in St. Louis on Monday of last week.

Miss John Cushman of Jerseyville has gone to Pontiac, Ill.

Miss Harriet Shepherd of Jerseyville was a visitor in St. Louis last week.

Miss E. Hudson of Jerseyville has gone to Alton.

Mrs. George E. Jones of Jerseyville is a visitor in Carrollton, Ill.

Mrs. C. E. Richards of Kane, Ill., was a recent visitor in Jerseyville.

Miss Cora Haring of Jerseyville, Ill., is a visitor in Jerseyville.

Miss Kate Grimes of Jerseyville has gone to Trenton, Ill.

Mrs. Frank Dowdall of Rockbridge, Ill., was a visitor in Jerseyville last week.

Miss Anna Raftus of Jerseyville has gone to Peoria, Ill.

Miss Mayne Lamb of Jerseyville was a visitor in Carrollton, Ill., last week.

Mrs. Lou Peck of Jerseyville was the guest of friends in Greene County, Illinois, last week.

Miss Cora Wurth of Jerseyville was a visitor in St. Louis.

Miss Bess Cockrell of Jerseyville is entertaining Miss M. Daniel of Buffalo, Ill.

Mrs. Victor E. Deming of Jerseyville was a visitor in St. Louis last week.

Miss Elina Curtis of Jerseyville is entertaining Miss Sarah Curtis of Abeline, Kan.

Miss Stella Brinton of Jerseyville entered Misses Mildred Cardie and Anna Hagar of Alton last week.

Mrs. Laura Nevins of Jerseyville is the guest of friends in St. Louis.

Mrs. James Powers of Jerseyville was a visitor in Carrollton, Ill., last week.

Mrs. Harriet Thompson and Miss McDaniel have returned to Vandalia, Ill., after visiting with Miss Bess Cockrell in Jerseyville.

Miss Mayne Sullivan of Jerseyville was a visitor in Carrollton, Ill.

Mrs. H. S. Daniels of Jerseyville has returned from Springfield, Ill.

Mrs. Virginia Harbert of Jerseyville entertained Mrs. South Matheny and Mrs. E. Smith of Springfield.

Mrs. A. Donaldson has returned to Newburg, Ill., after visiting with Mrs. Kasback in Jerseyville.

Mrs. Anna McAdams of Alton is a visitor in Jerseyville.

Miss Stella Brinton of Jerseyville was a visitor in Alton last week.

Miss Minnie Howard of Jerseyville was a recent visitor in Brighton, Ill.

Mrs. G. E. Jones of Delhi, Ill., was a visitor in Jerseyville last week.

Mrs. E. J. Vaughn of Jerseyville was a visitor in St. Louis last week.

Mrs. William J. Nutt of Jerseyville has gone to Carrollton, Ill.

Mrs. Edward White of Jerseyville was the guest of friends in St. Louis on Saturday.

Miss Martha Wurth of Jerseyville has gone to a visit with Mrs. B. F. Stant.

Miss Minnie Hill of Jerseyville has returned from a visit with Mrs. B. F. Stant.

Mrs. George Briggs of East Newburg, Ill., was a visitor in Jerseyville last week.

Miss Emma D. L. Snedeker and Mrs. Annie Snedeker of Jerseyville were visitors in Alton last week.

Mrs. Thomas F. Ferns of Jerseyville entertained Miss Stella Trikey of Springfield, Ill., on Tuesday.

Mrs. John Hamilton of Carrollton, Ill., was a visitor in Jerseyville last week.

Miss Harriet Lovell and daughter, Mrs. Robert Clark of Jerseyville have gone to St. Louis for an extended visit.

EDWARDSVILLE.

Mr. Edgar Merwin, a student of the medical department of Washington University, was married on Thursday evening to Miss Carrie M. Newcomb of 121 Wardville. The ceremony was performed by the Reverend H. Rahn, pastor of the Eden Evangelical Church, and was witnessed by Mr. and Mrs. Merwin.

Mr. and Mrs. Merwin will reside at No. 255 Laclede avenue.

He told his second mother-in-law of his debt to Mrs. Blawenstein, refraining, however, from informing her that he had been married before. Mrs. Klein told him she did not wish him to be in debt to any one, and in him she had a hand to help her.

Mrs. Blawenstein, getting a receipt for it.

He told the judge that, while he was guilty of bigamy from a legal standpoint, he had come to the young woman who was his first wife, as she had agreed to release him from all obligations as her husband as soon as he could raise the money. He was remanded until Monday.

HOGS RUN TO DEATH BY WOODPECKERS.

Trained to Go to Be Fed at Sound of Pounding on Board, They Came to Grief in Woods Pasture.

REPUBLIC SPECIAL.

Harrisburg, Pa., Oct. 24.—William McFarland, a wealthy and prominent Washington County farmer, lost a drove of fifty fine blooded hogs a few days ago in a most peculiar manner. Though the story may sound somewhat "fishy," it is nevertheless true and vouched for by any number of his neighbors.

Some time ago Mr. McFarland lost his voice and he was unable to call his great drove of hogs which he took great pride in, but he bridged over the difficulty by training them to respond at feeding time to the sound of his pounding on a board.

In time they became thoroughly accustomed to this call and whenever they heard the sound, would race toward it as if their lives depended upon getting there first.

Running short of corn a few days ago Mr. McFarland thought to economize by putting his hogs in a woods pasture, where they could shift for themselves. Unfortunately the pasture was full of

dead trees, and in consequence woodpeckers were correspondingly thick. He had scarcely turned his back on the hogs, after turning them into the pasture, till an old red head on the far side began drumming on a tree. Being hungry for corn and recognizing in it the old familiar call, the hogs with one accord raced for that locality.

There had no more than arrived at the locality indicated and discovered that there was no corn in sight till they heard the call again, but far away in another direction. Away the hogs raced again, only to be once more disappointed and once more to hear the call far in afar off. The day was rather warm and those hogs

chased the woodpeckers back and forth across the field till the last one dropped dead from heat and exhaustion. Mr. McFarland said that the hogs were highly, which makes the loss quite heavy.

UNIQUE ALBUM OF DOLLS TO BE SHOWN IN ST. LOUIS.

PARIS, Oct. 24.—(Copyright, 1903.)—M. J. Jaccard, Minister of Public Instruction and Fine Arts, has asked Mlle. Koenig, founder of the Doll Museum, in the Rue Gay Lussac, to prepare an album of photographs of a hundred dolls dressed in national costumes enlarged to half life size. The album is now ready, and, after a short time on view at the museum, will be sent to the St. Louis Exposition.

Wedding Invitations.

By ordering your Wedding invitations from us you are assured of having them executed in correct form and style. Our engraving is done on the premises by the most skilled engravers. Samples and prices mailed free.

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CARPET TALK!

ANOTHER BIG SALE THIS WEEK.

Agate Ingrain Carpets, Brussels weave, fast colors, worth 45c, at 25c
All-Wool Ingrain Carpets, with double linen chain, worth 85c, at 49c
Potter's Linoline Oilcloth, smooth finish, worth 35c, at 19c

98c a yard, this week only, Wilton Velvet Carpets worth \$1.35.

ROOM-SIZE RUG BARGAINS.
9x12 ft. Wilton and Axminster Rugs, worth \$22.50, at \$30, at \$13.95
12x12 Brussels Rugs, worth \$1.00, at 50c, at \$13.95

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